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Food and Agricultural Import Regulations and

Standards

Country Report

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Approved by:

Thomas Pomeroy U.S. Embassy

Prepared by: Tully Friedgut

Report Highlights:

Both Israel's Food Inspection Services and Plant Protection and Inspection Services are revising their inspection regulations with respect to imports, to have them conform to Israel's WTO obligations. The new versions should be published in the near future at which time a new FAIRS report will be issued. This version of the report adds the official Israel standard for maximum permissible levels for pesticides and other contaminants in grain.

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DISCLAIMER: This report has been prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Tel Aviv, Israel for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided may be no longer complete nor precise as some import requirements are subject to frequent change. It is highly recommended that U.S. exporters ensure that all necessary customs clearance requirements have been verified with local authorities through their foreign importer before the sale conditions are finalized. FINAL IMPORT APPROVAL OF ANY PRODUCT IS ALWAYS SUBJECT TO THE RULES AND REGULATIONS AS INTERPRETED BY THE COUNTRY OF IMPORT AT THE TIME OF PRODUCT ENTRY.

A. FOOD LAWS

General Food Import Considerations

Israeli importers face two main consideration when selecting a particular product - quality and price. In the price range, American products are not always attractive; due to the high production costs in the U.S., and high transportation costs to Israel, relative to suppliers from near-by Europe and the Mediterranean basin. Transporting a ton of material costs approximately \$250, which is about the same as the transportation cost from the far-east. From Europe, the costs are significantly lower not to mention even closer countries such as Turkey which competes with the United States over imports of dried fruit and nuts to Israel (transportation costs from Turkey are \$100 per ton). The problem of transportation costs is less crucial when dealing with expensive products and materials, with very high value-to-volume ratios such as spices, essences, flavorings, concentrates etc. In such cases become negligible in relation to the overall price. This would also be true of products. The problem is also resolved when dealing with products that are eligible for tariff preferences on imports from the United States. This partially compensates for the high transport costs. US goods enjoy a 10-22 percent tariff advantage over European and third world country suppliers on a broad range of processed and semi-processed foodstuffs. In addition there are consumers and processors who are willing to pay a premium of as much as 10 percent for quality and dependability of supply.

Another subject to be considered is the issue of "kashrut". Kosher certification is not a legal requirement for importing food into Israel. However, nonkosher products have a much smaller market as supermarkets and hotels refuse to carry them. Manufacturers who produce kosher products must be able to satisfy Israeli rabbinical supervisors that all ingredients and processes are kosher. According to the Law for Prevention of Fraud in Kashrut, only the Chief Rabbinate of Israel is authorized to determine and approve a product as kosher for consumption in Israel, or authorize another supervisory body to act in its name. Here too US products have an advantage as the kashrut certification issued by many U.S. rabbis is recognized by Israel's Chief Rabbinate. It is, however, quite simple for Israeli importers to send an Israeli rabbi to any supply source, thereby reducing the American advantage.

Prohibited Imports

Israel, which is a signatory to the WTO Agreement, maintains relatively few restrictions on agricultural imports. U.S. meat exports face an especially difficult environment due to the enactment at the end of 1994 of a ban on all non-kosher meat and poultry imports except offal. The U.S. - Israel FTAA of 1985 allows both countries to maintain non tariff quantitative restrictions and prohibitions on products from agricultural sub sectors which are subject to agricultural policy considerations. The recent WTO accords do not. Instead they call for tariffication of administrative and technical barriers. Israel has removed most administrative barriers to U.S. imports but has retained high levies on sensitive products and imposes various constraints and barriers, for example, those pertaining to kosher certification, especially of meat and poultry.

The only other product prohibitions are targeted against internationally controlled substances and/or are designed to protect public morals, human, animal or plant health, or national security.

B. LABELING REQUIREMENTS

Labeling and Marking Requirements

Israel has strict marking and labeling requirements which frequently differ from those of other countries. It is recommended that U.S. exporters consult with their Israeli importer prior to shipping.

All imports into Israel must have a label indicating the country of origin, the name and address of the producer, the name and address of the Israeli importer, the contents, and the weight and volume in metric units. In all instances, Hebrew must be used; English may be added provided the printed letters are no larger than those in Hebrew. Nutritional labeling is compulsory on all packaged foods. Specific information on weights and measures standards is available from: The Commissioner of Standards, Ministry of Industry and Trade, 30 Agron Street, Jerusalem 94190. As of September 1, 1998 weights and measures have become voluntary and no longer serve as a barrier to entry of foods packaged in avoirdupois units. However, where packaging is non-standard, the package must indicate the unit price of the product.

Marking should be done by printing, engraving, stamping, or any other means, on the package or the goods themselves. If marking is not possible, a label should be well-sewn or stuck to the goods or package. Marking details should be clear, legible, easy to trace, and in a different color from the background in order to be clearly distinguishable. Printing dyes and other marking materials should not affect merchandise quality. The marking should not be blurred.

On a multi-layered package, the external layer should be marked. If the external layer is transparent, the marking should be done underneath that layer, provided it is still clear and legible. On a package containing sub packages, the labeling should specify: the number of sub packages, the net content of a sub package, and the overall net weight of the package. For products that tend to lose weight under regular marketing/commercial conditions, the maximum quantity of expected depletion should be mentioned.

Specific labeling regulations apply to some consumer goods, as well as fertilizers, insecticides, chemicals, pharmaceuticals, some food products, seeds, and alcoholic beverages. In addition, special packaging requirements apply to fruit, plants and meat. Outside and inside containers of dangerous articles, such as poisons, insecticides, drugs, reptiles, insects, bacteria should be clearly marked. For information on food labeling and packaging contact: Israel Ministry of Health, Food Control Administration, 12-14 Ha'Arba'a Street, Tel Aviv 61070; Telephone: 972-3-5634 782; Fax: 972-3-5619 549.

Application of the Labeling Standard

The Standard sets requirements for labeling prepackaged food intended for retail sale, excluding unprocessed fruits and vegetables, also sets the labeling requirements for prepackaged foods listed below, not intended for retail sale:

- -food for industrial processing and for repackaging;
- -food in wholesale packaging;
- -prepackaged food containing packaged sub units.

Where there is a contradiction between the requirements of Standard 1118 for prepackaged foods and the labeling requirements of the Special Standard which applies to a particular food or the labeling requirements in a Group Standard which applies to a particular group of foods, the requirements of the special Standard or of the group Standard shall take precedence.

All labels shall be accurate and not misleading and shall be capable of proof.

The label of the product shall not give indication of medicinal properties attributed to the food nor shall it state that the product's use is likely to heal or prevent illness. However, see the section on nutritional labeling in Section F for special references to certain types of food.

Mandatory labeling information must be in Hebrew: such writing may be repeated in a foreign language provided that it includes all the required information and that it is identical in content to the Hebrew.

The size of the Hebrew letters and numbers on the label must be **at least** as large as indicated in Table 1 below. The size of the letters in the other language must not be larger than the size of the Hebrew letters. The size of the letters of the trade name shall not be larger than three times the size of the letters of the name of the food.

Food which can be marketed in a number of forms which are of significance to the consumer shall be appropriately labeled: whole, sliced, crushed, segments, cubes, etc. The size of the letters of this labeling shall be at least half the size of that of the letters in the name of the product.

The Name of the Food

The label shall include the name of the food. If there are several words in the name of the food, all these words shall be written in the same size and with the same emphasis.

If there is a special Standard for the product, the name of the food shall be that name which appears in the special Standard.

In addition to the name of the food, it is permissible to also add a trade name.

Table 1. Size of Hebrew Lettering Required on the Labels of Prepackaged Food

Content (gr or ml)	Name of food, Content	Name of Manufacturer, Importer, Marketer, Packer	Date	Ingredients, Address
up to 10	1.5	1.5	1.0	1.0
10+ to 25	1.5	1.5	1.0	1.0
25+ to 50	1.5	1.5	1.5	1.5
50+ to 250	2.0	1.5	1.5	1.5
250+ to 450	3.0	2.0	2.0	1.5
450+ to 900	3.0	2.0	2.0	1.5
above 900	4.0	2.0	2.0	1.5

Note: The lettering in other languages shall not be larger than for the Hebrew fonts.

The Name of the Manufacturer, Importer, Marketer, and Packer

The label shall include a clear indication of the name of the manufacturer and his address. Alternatively, instead of indicating his name, the manufacturer may indicate in addition to his address, his registered trademark for the product which he produces, on condition that the trademark includes letters and does not mislead concerning the nature of the product.

The labeling of an imported product, which is marketed in its original package, shall also include the name of the importer and his address.

It is permitted to indicate on the food the name and address of some other person instead of the name and address of the manufacturer of the food if that other person has taken all the necessary measures to ensure compliance with all the regulations relating to manufacture of the food, including constant control of the production, packaging, weighing, labeling, marketing, transport, and storage of the product. If the name of a person other than the manufacturer is indicated, the name of the manufacturer shall be noted in code.

Producer Country

Imported food shall be labeled with the name of the producer country. It is permitted not to indicate the producer country of imported products which are used in the manufacture of food in Israel. For purposes of this paragraph, if only the packaging is changed, it will not be considered as manufacture.

Content

Labeling shall include the net content of the food in the package, by weight or by volume.

The content of liquid food shall be indicated in units of volume:

- milliliters (ml) for a product containing less than 1000 ml;
- liters for a product containing 1000 ml or more.

The content of solid, semi-solid, or viscous food shall be designated by weight:

- grams (gr) for a product containing less than 1000 grams;
- kilograms (kg) for a product containing 1000 grams or more.

The net content of a product packed in aerosol containers shall be marked in units of weight when the product is in a semi-solid or powdered state or marked in units of volume when the product is liquid.

It is prohibited to add alongside the units of volume or weight any adjective which is likely to be misleading.

The content of food packed in liquid shall be indicated in units of weight and will state the content after draining as well as the net weight. When indicating the content after draining, the words "weight after draining..." shall be included.

On the composite package the number of units inside shall be marked as well as the net content of each packaged unit and the total net content.

For a product which is liable to lose weight in regular commercial or marketing conditions due to storage or display for sale, the expected lesser content shall be indicated.

Ingredients and Food Additives

The contents shall be indicated for all ingredients, including water in descending order according to their relative weight in the food except for the following foods:

For dry food which is to be reconstituted by the addition of water, it is permissible to indicate the ingredients in descending order of their relative content in the reconstituted product if the words "ingredients after reconstitution" are included.

If one of the ingredients is food to which an Israeli Standard applies, the name of the food shall be indicated in the list of ingredients as required in the applicable Standard and its ingredients shall not be listed. However, if coloring and preservatives have been added to the above food their presence shall be indicated in the list of ingredients of the labeled food.

A food product to which no Israel Standard applies shall be labeled with the percent of an ingredient that significantly affects the price of the product, if so required by the authorities.

Date

The date of manufacture or alternatively identification of the production lot as well as the last date for marketing shall be marked as indicated below:

Products whose shelf life is up to 60 days from the date of manufacture:

The date of manufacture shall be marked openly or in code (day and month or else day, month, and year). The last date for marketing shall be marked openly (day and month or else day, month and year).

Products whose shelf life is between 60-365 days from the date of manufacture:

The date of manufacture shall be marked openly or in code (day, month, and year). The last date for marketing shall be marked openly (day, month and year or month and year) if the date of manufacture is indicated in code. It is not required to indicate the last date for marketing if the date of manufacture is marked openly.

Products whose shelf life is longer than a year:

Either the date or the code (day, month and year) of the date of manufacture shall be indicated.

It is not required to indicate the last date for marketing.

The manufacturer shall determine the shelf life of the product and shall mark the dates accordingly. The length of the shelf life shall be determined in accordance with the nature of the product, the form of its packaging, and the recommended storage conditions assigning the product to one of the three groups of products according to the nature of the explicit marking of the date.

The manufacturing date indicated on the product is not to be changed except in the case where a mistake has been made in the marking and the product has still not left the plant for market.

Instructions for Storage, Transport, and Use

Instructions for storage, transport and use shall be included in the label when:

- -the food has been cooled to a temperature of less than +8 degrees Centigrade or has been frozen;
- -there are special instructions for handling either before or after the package is opened;
- -when the nature of the product demands it, for example the words "keep in a dry place", "keep in a cool place", "keep in the shade", "do not refreeze after thawing" etc.

Labeling Prepackaged Food Which Is Not Intended For Retail Sale

Food used in industrial manufacture (including repackaging): the following items shall be marked on the package of food used in industrial manufacture:

- -the name of the food;
- -labeling which identifies the lot.

If required by the responsible authority, the manufacturer shall present the specifications of the food.

Note:

Despite what is stated above, the language of the labeling of food to be used in industrial production (including repackaging) may be not in Hebrew but rather in one of the following languages: English, French, German, Spanish, Italian instead of Hebrew.

Food in a Wholesale Package

The following items shall be marked on wholesale packages:

- -the name of the food
- -the name and address of the manufacturer as specified
- -ingredients as specified
- -the date as specified

Prepackaged food which contains several packed units

The following items shall be marked on the package:

- -the name of the food
- -labeling which identifies the lot.
- -number and size of retail units in the large package.

Sweeteners

- (1) No person shall produce or market a food which contains any sweetener unless the sweetener is listed in column A of the Fifth Appendix below, the food is low calorie, and the amount of sweetener in it is not greater than the amount indicated beside each sweetener in column C.
- (2) No person shall produce a sweetener, a non-high-intensity sweetening substance or food which contains such substances unless -
- (a) the sweetener meets the requirements for purity and quality as indicated alongside it in column B of the Second Appendix;
- (b) the non-high-intensity sweetening substance meets the requirement for purity and quality as indicated alongside it in column B of the Third Appendix.
- (C) if the product is a personal (tabletop) sweetener it does not contain any food additive other than those listed in the Fourth Appendix;

Personal (Tabletop) Sweeteners

No person shall produce or market any personal (tabletop) sweetener unless it meets the following conditions;

- (a) it is in its pure form or in a mixture with carbohydrates or food additives;
- (b) it is packed in a packet weighing one gram (henceforth packet) or in a container whose net weight is not more than 200 gr;

(C) if it is in the form of a solution or powder - attached to its packaging there will be some implement for measuring the sweetener with a capacity equal to 5 gr of sucrose.

C. FOOD ADDITIVE REGULATIONS

The basic ingredients and the additives must be marked with either their group or specific names except when the responsible authority has required that the specific name either of the basic ingredient or of the additive be used or when it has required some other identifying label concerning either the basic ingredients or the additives.

The group names for the basic ingredients and the additives shall be as follows:

Basic ingredients

- -animal fats and oils
- -vegetable fats and oils (if the fat is hardened, it shall be so stated)
- -starches (except for modified starches)
- -sugars
- -vegetable protein
- -animal protein
- -flours
- -alcohols
- -herbs
- -spices

Additives

-anti foaming agents
-anti oxidants
-food colorings
-flavor and odor additives
-preservatives
-thickeners (including modified starches)
-anti caking agents
-bleaching agents
-emulsifiers
-ripening agents
-stabilizers
-acidifiers

-gelling agents-whipping agents-clarifying agents-leavening agents-vitamins-neutralizers-flavor enhancers-enzymes

-non-nutrient sweeteners -solvent residues

D. PESTICIDES AND OTHER CONTAMINANTS

The Plant Protection and Inspection Services (P.P.I.S.) publishes the "Israeli Directory of Pesticides" which lists pesticides registered in Israel under the Plant Protection Law of 1956, and the Regulation concerning the sale of pesticides, 1994. The latest English version was published in 1996.

Pesticides according to the Israeli law include Plant Growth Regulators, Defoliants, Adjuvants, Wound Sealing Materials and Plant Nutrients applied for specific, established mineral

deficiencies, in addition to herbicides, fungicides and insecticides.

The directory includes a list of established National Maximum Residue Limits. This list is based whenever appropriate on the Codex Alimentarius limits. The system used for the pesticide compounds is according to the IUPAC nomenclature.

The Official Standard for grain - both food and feed grain - contains the following maximum permissible levels of pesticide residues and other contaminants. Export shipments must be accompanied by the results of a lab analysis indicating the levels of aflatoxin and micotoxins and of heavy metals. Pesticide residue levels must not exceed the quantities indicated in the Official Standard.

The Israeli office responsible for pesticides is the Ministry of Agriculture and Rural Development, Plant Protection and Inspection Services, Pesticides Division. Contact Ms. Miriam Freund, P.O. Box 78, Bet-Dagan 50250, Israel, Tel: 972-3-968-1561 or 03-9681562 or 03-9681563. FAX: 972-3-9681507.

OFFICIAL STANDARDS FOR GRAIN

MAXIMUM LEVELS FOR PESTICIDE RESIDUES

Chlorinated Hydro carbons	Parts per billion (ppb)
Aldrin + Dieldrin	20
Cholordane	20
DDT + Derivatives	100
Endosulfan	100
Endrin	20
H.C.H. (Other than Gamma isomer)	100
H.C.H. Gamma isomer	100
Heptachlor + Epoxide	20
Methoxychlor	1000
Organic Phosphates	Parts per billion (ppb)
Azinphos Methyl	200
Dichlorvos	2000
Diazinon	100
Dimethoate	100
Demeton - S - Methyl	200
Ethion	100
Malathion	8000
Methamidophos	100
Methidathion	200
Monocrotophos	50
Parathion	50
Phorate	50
Phenamiphos	50
Phosphamidon	100
Pirimiphos Methyl	10000
Terbufos	100
Thrichorfon	100
Vamidothion	200
Carbamates	Parts per billion (ppb)
Aldicarb	50
Carbofuran	100
Methiocarb	50
Methomyl	500

OFFICIAL STANDARDS FOR GRAIN - MAXIMUM LEVELS

FUMIGANTS	Parts per billion (ppb)
Hydrogen Phosphide	100
Methyl Bromide	100

Micotoxins	Parts per billion (ppb)
Aflatoxine (total)	20
Deoxynivalenol (Don)	1000
Diacetoxyscirpenol (Das)	100
Ochratoxin 300 ppb	300
T - 2 Toxin 100 ppb	100

Heavy Metals	Parts per billion (ppb)
Arsenic	2000
Cadmium	50
Lead	1000
Mercury	10

RADIOACTIVE RADIATION

Radioactive radiation from Cesium 134 and Cesium 137 shall not exceed 600 becquerels/kg

Radioactivity from sources other than Cesium, including beta and gamma radiation shall not exceed 250 becquerels/kg

E. OTHER REGULATIONS AND REQUIREMENTS

Kashrut

Any food marked with the word "kosher" shall also be marked with the name and location of the person certifying the kashrut or the registered mark in Israel of the organization certifying the kashrut.

It is recommended to add to the word "kosher" the words "meat" "dairy" or Passover" "donations and tithes have been set aside" "free from suspicion of 'orla' or third year fruit", "not from the Sabbatical year", etc. according to the nature of the matter and on the authority of the person certifying the Kashrut.

Meat products, including poultry meat, which are not "kosher", non-kosher fish products and products made from non-kosher fish shall be marked with the words "non-kosher". It is illegal to import nonkosher meat, including poultry, to Israel.

The size of the letters in the word "kosher" shall not be smaller than the minimum size of letters of the name of the product as stipulated in Table 1 above. The size of the letters denoting the

name and location of the person giving the certification shall not be smaller than the minimum size of the letters of the name of the manufacturer as stipulated in Table 1.

Similar products, produced by one manufacturer, some of which contain the kashrut certification as noted in paragraphs 12.1 and 12.2 of the Regulation and some of which do not carry this marking, shall have conspicuously different labels. This requirement does not apply to those products which are marked "Kosher for Passover".

As Israeli law stipulates that the council of the Chief Rabbinate of Israel is the sole authority responsible for determining whether a product is kosher, exporters of kosher products should ensure through their importing agents, that their kosher certification is accepted by Israel's Chief Rabbinate.

F. OTHER SPECIFIC STANDARDS

General

It is the declared policy of the Government of Israel to adopt international standards wherever possible, and to implement mandatory standards related only to safety, health, and the environment. In practice, however, many products are still subject to mandatory standards some of which were designed to favor domestic producers over importers. As in the case of plywood, these local standards often specify in terms of design rather than performance. The Israel plywood standard effectively excludes most US plywood from the market. Israel has agreed to re-examine its plywood standards after 1997 but has not done so to date.

The Standards Institution of Israel (SII) is the agency responsible for the development of most product standards, compliance testing, and certification of products and industry quality assurance systems. For further information, interested firms should contact: The Standards Institution of Israel, 42 Levanon Street, Tel Aviv 69977; Tel: 3-6465154; Fax: 3-6419683.

Israel has not officially adopted ISO-9000 standards, although there is a growing preference for ISO-9000 standards among Israeli importers. This is especially important in the case of ingredients and raw materials destined for the production fo export products.

In the past, most imported food products were subject to specified size (weight or volume) requirements which often excluded standard nonmetric sizes used by U.S. companies. Late in 1998 the imposed metric weight and measure standards became voluntary, i.e. served as guidelines to manufacturers but ceased to be obligatory. It remains obligatory to denote on the package the contents in metric terms. Packages of a size which does not conform to the official standard must bear an indication of the unit cost of the product.

The Government of Israel requires that food and health products be registered with the Ministry of Health before they can be sold in the country. FDA approval for food and health care products is not mandatory, but it is preferred by Israeli importers as it accelerates the product registration process and import license approval. Product registration normally takes from 4-6 weeks if all documentation is in order.

Nutritional Labeling

Nutritional labeling of food is mandatory and should list the following values per 100 grams or 100 milliliters of food content:

- Caloric value (kilo-calories per 100 gr or 100 ml of net content);
- Protein content (grams per 100 gr or 100 ml of net content)
- Carbohydrates (grams per 100 gr or 100 ml of net content);
- Fat content (grams per 100 gr or 100 ml of net content).

If the product label indicates the size of the portion and the number of portions, it is also permitted to indicate these nutritional values per serving portion.

Minimum content of other nutrients which allows its inclusion in the list of ingredients

Table 2. Additional food components and the minimum content required to enable them to be included in the nutritional labeling (Contents per 100 gr or 100 ml of Net Content).

Ingredient	Units	Minimum content of nutrient which allows it to be listed in the list of ingredients	Minimum content of nutrient which allows it to be indicated on the label other than in the list of ingredients
Vitamin A	International Units	100.00	800.00
Vitamin B 1	mg	0.03	0.30
Vitamin B 2	mg	0.03	0.30
Niacin	mg	0.40	3.00
Vitamin C	mg	1.00	15.00
Calcium	mg	20.00	100.00
Iron	mg	0.30	3.00

The labeling of food using expressions which refer to its qualities in regard to: calories, fat, salt, and cholesterol content must be labeled as follows:

I Calories

Concerning the reduction of calories in a food product, two categories are defined:

- 1. Low Calories
- 2. Reduced Calories

1. Low Calories

- a. Non-alcoholic beverages, including concentrates and powders for the preparation of beverages containing not more than 20 calories per 100 ml of ready-to-drink beverage.
- b. Food that is not non-alcoholic beverages, including milk products in which the amount of calories is not more than 40 per 100gr/ml of food.
- **2. Reduced Calories**. A food product which contains not more than 2/3 the caloric content of a product covered by a standard or order or regulation.

II Fat.

Concerning the reduction of fat in food products, three categories are defined:

- **1. Food Without Fat Or Fat Free.** Food in which the amount of fat is not more than 0.5%.
- **2.** Low Fat. Food in which the total amount of fat is not more than 2 grams of fat per 100 gr or 100 ml of food.
- **3. Reduced Fat.** A food which contains not more than 2/3 the fat contents of a product covered by a Standard or Order or Regulation. This requirement does not apply to food rich in fat such as: butter, margarine, peanut butter, and sesame paste.

III Salt (For labeling purposes, salt means sodium)

Concerning the reduction of sodium in food products, three categories are defined:

- 1. Without Salt or Salt Free. Food in which the amount of salt is no more than 0.5%.
- **2.** Low Sodium. A food product in which the amount of sodium is not more than 100 mg of sodium per 100 gr or ml of food.
- **3. Reduced Sodium.** Food which contains not more than 1/4 the sodium content of a product covered by a standard or order or regulation and which contains more than 100 mg of sodium per 100 gr or ml of food.

IV Cholesterol

Concerning the reduction of the amount of cholesterol in food products, three categories are defined:

- **1. Without Cholesterol or Cholesterol Free.** A food product in which the amount of cholesterol is zero. In a laboratory test, deviation of up to 2.5 mg cholesterol per 100 gr or ml of food will be permitted.
- **2.** Low Cholesterol. A food product in which the amount of cholesterol is not more than 30 mg per 100 gr or ml of food.
- **3. Reduced Cholesterol.** A food product which contains not more than two-thirds of the

cholesterol content in a food covered by a standard or order or regulation.

V General

The nutritional labeling of food products generally relates to 100 gr or ml of food. If the package indicates the number of portions contained in it, the nutritional content may be shown on a per portion basis. If the producer's instructions indicate that the product is to be diluted with water, the nutritional labeling shall be for 100 gr or ml of food consumed.

ISRAEL STANDARDS FOR FOOD PRODUCTS

ENGLISH TRANSLATION AVAILABLE

S.I. No.	Issued	Revised	Title	Price
10.1	1967	1987	Concentrated orange juice, pasteurized (AS 1976) (Official)	В
10.2	1967	1987	Concentrated orange juice, preserved (AS 1976) (Official)	В
16.1	1967	1987	Concentrated grapefruit juice, pasteurized (AS 1976) (Official)	В
16.2	1967	1987	Concentrated grapefruit juice, preserved (AS 1976) (Official)	В
17	1967	1987	Concentrated lemon juice, preserved (AS 1976) (Official)	В
56	1976	1995	Canned green peas (AS 1983, 1988) (Official)	D
57	1975		Edible Oils: sunflower oil (AS 1986) (Official) (Superseded by	
112	1975	1995	Canned grapefruit segments (AS 1979) (Official)	D
113	1975	1995	Canned orange segments (AS 1979) (Official)	D
131	1974	1989	Edible oils: cottonseed oil (AS 1986) (Official) (Superseded	
167	1974	1989	Edible oils: sesame seed oil (AS 1986) (Official) (Superseded	
177	1955		Glass jars for pasteurized preserves (AS 1990)	В
191	1970	1989	Olive oil (AS 1986, 1987) (Official)	D
219	1975	1987	Edible oils: Coconut oil (AS 1978) (Official) (Superseded by	
220	1974	1989	Edible oils: Peanut oil (AS 1986) (Official) (Superseded by	
256	1957		White bread (AS 1958, 1989) (Superseded by S.I. 1241)	
263	1957		Dark wheat bread (Superseded by S.I. 1241)	
291	1958	1989	Canned fish in oil (AS 1975) (Official)	С
297	1976	1987	Canned melons (AS 1979) (Official)	С
304	1974	1989	Edible oils: niger seed oil (Official) (Superseded by S.I. 216)	
305	1974	1990	Edible oils: safflower seed oil (AS 1986) (Official)	
315	1959		Halah (Shabbat bread) (Superseded by S.I. 1241)	
335	1975	1989	Canned apricots (AS 1983) (Official)	С

ISRAEL STANDARDS FOR FOOD PRODUCTS (Cont.)

S.I. No.	Issued	Revised	Title	Price
360	1960	1987	Canned guavas (AS 1978) (Official)	В
373	1970	1987	Honey (AS 1973, 1981, 1987) (Official)	D
384	1973	1987	Grape juice, heat preserved (AS 1990) (Official)	С
406	1964		Fruit soda drinks (Superseded by S.I. 1071, Part 3)	
407	1980	1990	Beer (AS 1994) (Official)	Е
423	1975	1995	Apple Sauce (Official)	В
441	1975	1989	Canned peaches (Official)	С
451	1962		Mayonnaise spread (Superseded by S.I. 431)	

AVAILABLE IN HEBREW ONLY

S.I.	Issued	Revised	Title	Price
34	1993		Jams, marmalades, jellies, fruit preserves and povidle	D
36	1983	1990	Chocolate (Official)	F
38	1990		Sesame halvah (official)	С
39	1989		Testing methods of homogenous citrus products (Official)	С
41	1991		Concentrated tomato juice (Official)	D
46	1984		Wheatflour (AS 1995) (Official)	Е
52	1979	1992	Citrus juice (in sealed containers) (AS 1985, 1990) (Official)	D
54	1981	1990	Bases for preparation of fruit drinks (AS 1982, 1983, 1989)	D
55	1983	1989	Raw cow's milk (AS 1988, 1993) (Official)	С
58	1977	1992	Pickled cucumbers (AS 1990) (Official)	Е
96	1979	1987	Pickled cabbage: fermented (Sauerkraut or acidified) (AS	С
111	1977	1988	Essential oil form oranges (Official)	С
115	1992		Soft w white cheese (Official)	Е
128	1985	1990	Colorants for foodstuffs	С
143	1978		Canned fruit and vegetables (AS 1985, 1994) (Official)	Н
147	1981	1995	Canned green peas and carrots (AS 1990) (Official)	С
157	1978	1995	Pickled green olives (As 1982, 1987) (Official)	D
172	1979		Glass containers for food and beverages: Quality	F
180	1977	1988	Essential oil from lemons (Official)	С
197	1982	1989	Canned figs (Official)	D
216	1994		Edible vegetable oils (Official)	D
221	1982	1988	White spirit (Official)	D
228	1995		Vegetable edible oils: Tests (Official)	С
229	1981	1995	Canned string beans (AS 1983) (Official)	С
237	1985		Cream (AS 1993) (Official)	D
244	1985	1990	Sour cream (AS 1993) (Official)	D

S.I. No.	Issued	Revised	Title	Price
262	1985		Pasta products: Macaroni, spaghetti, noodles, vermicelli,	Е
284	1981		Pasteurized cow's milk (AS 1987, 1989, 1992) (Official)	Е
285	1		Fermented milk products (AS 1993) (official)	Е
300	1978	1989	Canned plums (AS 1983) (Official)	С
301	1991		Canned fish in tomato sauce (Official)	E
323	1988		Butter (Official)	D
327			Ice cream, water ices and mixes for their preparation:	
329	1979	1989	Preserved lemon juice (Official)	В
331	1983	1989	Edible starch (Official)	D
338	1990		Canned fish: smoked fish or smoke-flavored fish (Official)	F
356	1991		Sugar (Official)	E
357	1990	1995	Tomato Juice (Official)	С
358	1986	1992	Soda water (Official)	D
370	1992		Margarine (Official)	D
387	1982	1992	Dehydrated soups (AS 1990) (Official)	D
389	1977	1989	Canned beef (Official)	С
394	1992		Canned white beans in tomato sauce (Official)	С
408	1981	1987	Pepper, black and white (Official)	С
411	1983	1989	Edible salt: sodium chloride (Official)	F
424	1979	1995	Tinned okra in tomato sauce (Official)	В
431	1986	1992	Mayonnaise and mayonnaise-like products (Official)	D
440	1981	1995	Canned carrots (Official)	D
443	1983	1989	Glucose syrup (AS 1986) (Official)	D
445	1994		Malt beer	С
450	1985	1995	Testing of milk: fat contents, Gerber method (Official)	В
468	1987		Ground paprika (Official) (AS 1993)	D
476	1980	1987	Mustard and mustard spread (Official)	Е

S.I. No.	Date	Revised	Title	Price
486	1979	1995	Asparagus preserves (Official)	С
524	1979	1995	Ketchup (AS 1983) (Official)	С
526	1985	1992	Microbiological test of milk and milk product: total count	В
531	1979	1989	Canned apples (Official)	С
627	1986	1992	Testing of milk and milk products: Fat content in cheese	В
628	1983	1995	Microbiological testing of milk and dairy products:	С
642	1987		Sesame tehina (AS 1990) (Official)	С
650	1987		Cocoa powder (Official)	Е
662	1987		Testing of milk: determination of its freezing point (Official)	В
664	1979	1995	Pickled black olives (AS 1982, 1987, 1990) (Official)	D
671	1981	1995	Canned wild mushrooms (Official)	С
729	1992		Canned sardines in oil (Official)	D
730	1988	1995	Tomato products (Official)	D
737	1979	1992	Canned sweet peppers (AS 1983, 1990) (Official)	D
776	1989	1995	Fruit nectar (Official)	D
877	1995		Frozen fruits and vegetables : general	F
920	1986	1992	Frozen carrots (Official)	С
926	1980		Fruit and vegetable products preserved with preservatives	G
929	1984	1990	White mineral oil, food technology grade (Official)	С
976	1977	1989	Fresh sardines (Official)	В
1006	1981	1989	Marzipan and marzipan products (AS 1983) (Official)	D
1015	1978	1990	Low fat margarine (Official)	С
1059	1980	1989	Tolerances for weight and volume of prepackaged food	D
1071			Soft drinks:	D
1075	1980	1992	Dried fruits: raisins (AS 1986, 1989) (Official)	D

S.I.	Date	Revised	Title	Price
1085	1980	1989	Canned beef or mutton with additions of plant origin	D
1103	1981		Roasted coffee (AS 1983, 1993) (Official)	D
1104	1983		Vinyl chloride monomer in PVC packages and in the	С
1118			Uniform contents of prepackaged food:	В
1130	1981	1990	Dried fruits: plums (AS 1986, 1989) (Official)	D
1131	1981	1987	Frozen mixed vegetables (Official)	D
1140	1981	1995	Syrup, fruit and other flavors (AS 1989) (Official)	С
1151	1982	1989	Commercial food grade lecithin (Official)	С
1152	1981	1987	Pudding and jelly powders (Official)	D
1160	1982	1990	Natural vinegar (Official)	D
1162	1982	1989	Synthetic vinegar (Official)	D
1181	1986	1992	Part 1: Shelf-stable bakery products: biscuits, cookies and	D
1188			Ground meat:	
1193	1983	1995	Canned processed peas (AS 1983) (Official)	С

S.I.	Date	Revised	Title	Price
1203	1983		Frozen french fried potatoes (Official)	С
1204	1984	1995	Canned celery (Official)	D
1208	1983	1990	Processed rice (AS 1989) (Official)	D
1242	1985	1995	microbiological tests of milk and dairy products: Yeast and	В
1246	1984		Tea (Official)	D
1248	1985		Beverage powders having fruity or other flavors (AS 1987)	D
1251	1984	1990	Dried fruits: dates (AS 1989) (Official)	D
1252	1988		Humus (chick-pea) salad (Official)	D
1253	1984	1992	Fruit pulp (AS 1990) (Official)	С
1254	1988		Salads made from vegetable matter, preserved by low-	D
1295	1987		Dried or semi dried fruits: General (Official)	D
1312	1987		Dried fruit: figs (Official)	D
1314	1988		Tehina (sesame) salad (Official)	D
1318	1988		Wine (AS 1994) (Official)	G
1325	1987		Crumbs from bakery products ("breadings") (Official)	D
1333	1988		Edible oils: Rapeseed oil (Official) (Superseded by S.I. 216)	
1359	1991		Mixed spices and other food seasoning powders or mixtures	Е
1361	1990		Salty cheeses (Official)	D
1384	19 91		Dried plants for preparation of drinks by brewing	D
1412	1989		Methods of identification of color additives in food:	D
1415	1990		Edible oils: Mixtures of vegetable oils (Official) (Superseded	
1426	1992		Bakers' yeast	D
1450	1993		Passover Matzoth	В
1501	1994		Bottled drinking water	D
1505	1994		Drinking water treatment units for domestic use: Filtration and	Е

G. COPYRIGHT/TRADEMARK LAWS

Application

Any proprietor of a trade mark used, or proposed to be used in Israel, may apply for registration of the mark. Collective marks and certification marks are also entitled to registration. Application may be made by the owner of the mark or by the owner's agent. The agent must work in Israel and must present written authorization by the owner. All applicants must present a local address for correspondence and contact, so that the Government of Israel generally advises foreign trade mark owners to engage a local attorney to file their applications. The fee for a trade mark application changes from time to time. At present it is approximately \$175. The term of protection for a trade mark is seven years. This may be renewed indefinitely for periods of 14 years on payment of fees.

Case law in Israel gives priority of registration to the first local user of the trademark. Every application for trademark registration must specify goods falling in one class only, according to the International Classification of Goods and Services (ICGS). Under the terms of the Paris Convention, one who has made an application to register a trade or service mark in another signatory country has a right to claim priority for registration of the same mark in Israel for the same use. An application for registration of the trademark claiming such priority must be made within six months from the date of the first application in a Convention country. A draft unfair competition law has been submitted for consideration. It contains a substantial section on trade secrets which aims to clarify ambiguities governing trade secrets as well as addressing appropriate remedies for their breech.

Enforcement

Injunction relief, damages and forfeiture or destruction of the competing wares, are all available remedies under Israeli civil law. Criminal sanctions include imprisonment for up to a year and a fine of the local currency equivalent of close to \$5,000.

The Israel Patent and Trade Mark Office can supply information to interested parties on patents, registered designs and trademarks. Contact: Israel Patent and Trade Mark Office, P.O.Box 354, 91 002, Jerusalem, Israel.

Need for a Local Attorney

U.S. companies should seek professional legal and/or accountancy advice whenever engaged in complicated contractual arrangements in Israel. Companies who wish to establish an office, invest, or apply for Intellectual Property Rights (IPR) registration in Israel, should seek professional legal advice. Companies may also wish to seek legal assistance when encountering trade or payment problems. A list of local law firms is available from the Consular Section of the U.S. Embassy, Tel Aviv.

H. IMPORT PROCEDURE

Import Licenses

All import licensing requirements for U.S. made consumer and industrial goods have been eliminated under the U.S. - Israel Free Trade Area Agreement (FTAA) of 1985 and World Trade Organization (WTO) agreements. Imported food items require the approval of the Ministry of Health's Food Control Administration, which is also responsible for approval of labeling and packaging. All plant material (including dried fruits and nuts) requires import approval from the

Plant Protection and Inspection Service. Unprocessed and unpackaged imported meat must be licensed by the Israel Veterinary Services (IVS) and originate in a plant which has been certified as approved by the IVS. Packaged meat and poultry for retail sale is subject to licensing by the Food Control Administration of the Ministry of Health. Israel law requires that all meat and poultry imports be certified kosher by the Rabbinical Council of the Chief Rabbinate or a body authorized by the Council. As an exception it is possible to import nonkosher beef offal. Israel's veterinary authorities ban imports of bone-in beef from countries where there is a danger of transmitting Foot and Mouth Disease (FMD) or Bovine Spongiform Encephaly (BSE), also known as the Mad Cow Disease.

IMPORT DOCUMENTATION

Shipping documentation

U.S. exporters to Israel must follow U.S. Government requirements regarding export control documentation. The Israeli Customs Services prefer that exporters use their own commercial invoice forms containing all required information including name and address of supplier, general nature of the goods, country of origin of the goods, name and address of the customer in Israel, name of agent in Israel, terms, rate of exchange (if applicable), Israel import license number (if applicable), shipping information, and a full description of all goods in the shipment including shipping marks, quantity or measure, composition of goods (by percentage if mixed), H.S. tariff heading number, gross weight of each package, net weight of each package, total weight of shipment, price per unit as sold, and total value of shipment. The total value of the shipment includes packing, shipping, dock and agency fees, and insurance charges incurred in the exportation of the goods to Israel. The commercial invoice must be signed by the manufacturer, consignor, owner, or authorized agent. U.S. exporters should also double-check whether other documentation, including bill of lading and packing list, is required.

Fresh produce and seeds require a phytosanitary certificate (PC) issued by USDA/APHIS. Fresh and frozen meat and poultry products must be accompanied by an FSIS inspection certificate. The veterinary or phytosanitary requirements of the Israeli authorities are indicated on the import permit which must be obtained prior to contracting for the goods. Application for an import permit must be made by a resident of Israel.

U.S. Certificates of Origin for Exporting to Israel

In order to benefit from the provisions of the FTAA, a special "U.S. Certificate of Origin for Exporting to Israel" (CO) must be presented to Israel Customs. The certificate does not need to be notarized or stamped by a Chamber of Commerce if the exporter is also the manufacturer. Instead, the exporter should make the following declaration in box 11 of the certificate:

"The undersigned hereby declares that he is the producer of the goods covered by this certificate and that they comply with the origin requirements specified for those goods in the U.S. -Israel Free Trade Area Agreement for goods exported to Israel."

The actual forms are printed by a number of commercial printing houses in the U.S. For further information on how to obtain them, U.S. exporters should contact the U.S. Department of Commerce Israel Desk Officer in Washington DC.

Approved Exporter Status

It is possible for exporters to apply for a blanket CO, or "Approved Exporter" status. An "approved exporter" needs only to present an invoice which substitutes for the CO, and which contains an "approved exporter" number and a declaration that the goods comply with the origin requirements. Certification and notarization are not necessary.

"Approved Exporter" Authorization Procedures

- a) A manufacturer or exporter who wishes to become an "Approved Exporter" should complete a declaratory form and present it to: Export Department, Israel Customs Services, 32 Agron Street, P.O. Box 320, Jerusalem. Potential candidates are U.S. firms with total annual exports to Israel of at least \$20 million who have an unblemished record with the Israel Customs Services.
- b) Israel Customs will check whether the manufacturer or exporter complies with the criteria and grant approval for "Approved Exporter" status. The approved exporter will be given an identity number to be stamped on all invoices. The approval is valid for six months after which the exporter should receive an automatic extension from Israel Customs. Exporters who do not receive an automatic extension from Israel Custom, must terminate use of the approval.

Compliance Procedures for Approved Exporters

- a) The "Approved Exporter" should stamp the invoice with the firm's identity number and add the following declaration:
- "The undersigned hereby declares that the goods listed in this invoice were prepared in the United States of America and they comply with the origin requirements specified for those goods in the U.S. Israel Free Trade Area Agreement for goods exported to Israel."
- b) Invoices involving mixed goods: Separate invoices must be prepared for goods which do not comply with origin requirements and/or for which approval to operate as an "Approved Exporter" has not been granted.

ANNEX A - MAJOR REGULATORY AGENCIES

1. Food Control Administration

Ministry of Health 12-14 Ha'arba'a St 61203, Tel Aviv

Israel

Contact: Dr. Brian Cuzzin, Director

Tel: 972-3-5634782 Fax: 972-3-5619549

2. Israel Veterinary Services

Ministry of Agriculture

P.O. Box 12 50250, Bet Dagan

Israel

Contact: Dr. Oded Nir, Director

Tel: 972-3-9681612 Fax: 972-3-9681641

3. Plant Protection & Inspection Service

P.O. Box 78 50250, Bet Dagan

Israel

Contact: Mr. Eldad Landshut, Director

Tel: 972-3-9604891 Fax: 972-3-9603005

4. Standards Institution of Israel

42 H. Levanon St 69977, Tel Aviv

Israel

Contact: Ms. Ziva Patir, Director

Tel: 972-3-6465100 Fax: 972-3-6419683

5. Consumer Products Administration

Ministry of Industry & Trade

30 Agron St 91002, Jerusalem

Contact: Mr. Yoram Levy

Tel: 972-2-6220472 Fax: 972-2-6220499

ANNEX B - LIST OF VITAMINS, MINERALS, AND FREE AMINO ACIDS

VITAMINS	FREE L-AMINO ACIDS
Vitamin A	Alanine
Vitamin B 1 - Thiamine	Serine
Vitamin B 2 - Riboflavin	Cysteine
Niacin	Cystine
Pantothenic Acid	Aspartic Acid
Vitamin B 6 - Pyridoxine	Glutamic Acid
Biotin	Arginine
Folic Acid	Tyrosine
Vitamin B 12 - Cyanocobalamine	Histidine
Vitamin C - Ascorbic Acid	Proline
Vitamin D 2 - Calciferol or	Valine
Ergocalciferol	Leucine
Vitamin D 3 - Cholecalciferol	Isoleucine
Vitamin E (Compounds of Alpha-tocopherol)	Threonine
Vitamin K 1	Methionine
	Lysine Phenylalanine

MINERALS	Tryptophane
Iron	Glycine
Calcium	
Phosphorus	
Iodine	
Magnesium	
Zinc	
Copper	
Sodium	
Manganese	
Potassium	
Selenium	
Molybdenum	
Fluorine	

Public Health Regulations (Food) (Dietetic Food and Sweeteners), 1987

First appendix Allowable Concentrations of Sodium in Various Foods

Column A	Column B
1. Low Sodium	Largest Concentration of Sodium in mg per 100 gr
meat and fish product	60
milk powder	80
baked goods	80
canned vegetables	80
powders for preparing soups	300 (and not more than 50 mg per
	portion)
salt substitutes	1000
2. Low Calorie	Largest Concentration of
	Calories per 100 gr or per 100 ml
non-alcoholic beverages	15
powders for preparing beverages	15 (in ready to drink beverage)
ice creams, except for ices packaged in units	
weighting less than 150 gr and sherbet	
candies	100
chewing gum	150
powders for preparing soups	100
jam	20 (in soup ready to eat)
ices and sherbets weighing less than 100 gr	100
milk products	
	70
	40

Second Appendix

(Regulations 1 and 5 (B)(1))

Specifications for Degree of Purity and Quality of Artificial Sweeteners

Column A	Column B
Name of Sweetener	Degree of Purity and Quality According to the BooSweetner Following Edition and Page -
1.Saccharin	Saccharin Edition 25, 1982, pp. 166-169 Calcium Saccharin Edition 17, 1980, pp. 24 and 25 Sodium Saccharin Edition 17, 1980, pp. 111-114
	Potassium Saccharin Edition 31/2, 1984, pp. 81-84
2.Cyclamate	Calcium Cyclamate Edition 17, 1980, pp. 21-23 Sodium Cyclamate Edition 19, 1980, pp. 109 and 110
3.Aspartame	Edition 17, 1980, pp. 10-12
4.Acesulfame-K	Edition 28, 1983, pp.3 and 4

$\label{eq:continuous} Third\ Appendix\ (Regulations\ 1\ and\ 5\ (B)(2))$ Specifications for Degree of Purity and Quality of non-High Intensity Sweeteners

Column A	Column B
Non-high intensity Sweetener	Degree of Purity and Quality
1. Sugar	Israel Standard 356, June 1978
2. Dextrose Anhydrous	Codex Standard 7-1981
3. Dextrose Monohydrous	Codex Standard 8-1981
4. Dried Glucose Syrup	Codex Standard 10-1981
5. Glucose Syrup	Israel Standard 443, July 1983
6. Lactose	Codex Standard 11-1981
7. Fructose	Codex Standard 102-1981
8. Powdered Dextrose	Codex Standard 54-1981
9. Malto-Dextrin, Dextrins	the Book, edition 19, pp.120, 121
10. Sorbitol	the Book, edition 34, pp. 213-216
11. Manitol	the Book, edition 37, pp. 77-80
12. Xylitol	the Book, edition 28, pp. 143-145
13. Maltitol	Per the Director's instructions
14. Lactitol	the Book, edition 28, pp.60-63
15. Isomaltitol	the Book, edition 19, pp. 120, 121
16. Hydrogenated Glucose Syrups	the Book, edition 34, pp. 99-102

Fourth Appendix

(Regulations 1 and 5 (B)(3))

Acids, Bases, and Reaction Regulators

Acetric Acid

Citric Acid

Fumaric Acid

Glucono Delta-Lactone

Hydrochloric Acid

Lactic Acid

Malic Acid

Phosphoric Acid

Potassium Acid Tartrate

Sodium Bisulfate

Sulfuric Acid

Tartaric Acid

Calcium Phosphate, Tribasic

Calcium Silicate

Calcium Stearate

Cellulose, Microcrystalline

Cellulose Powdered

Kaolin

Magnesium Carbonate

Magnesium Hydroxide

Magnesium Stearate

Silicon Dioxide

Sodium Silica-aluminate

Magnesium Stearate

Silicon Dioxide

Sodium Silica- aluminate

Magnesium Silicate

Adipic Acid

Aluminum Ammonium Sulphate

Aluminum Potassium Sulfate

Aluminum Sodium Sulfate

Ammonium Carbonate

Ammonium Phosphate, Dibasic

Ammonium Phosphate, Monobasic

Calcium Citrate

Calcium Gluconate

Sodium Bicarbonate

Fourth Appendix

(Regulations 1 and 5 (B)(3)) - continued

Acids, Bases, and Reaction Regulators (continued)

L-Glycine

Calcium Hydroxide

Calcium Lactate

Calcium Phosphate, Monobasic

Calcium Pyrophosphate

Magnesium Oxide

Potassium Acid Tartrate

Potassium Citrate

Potassium Phosphate, Dibasic

Potassium Phosphate, Monobasic

Sodium Acetate

Sodium Acetate, Anhydrous

Sodium Acid Pyrophosphate

Sodium Citrate

Sodium Phosphate, Dibasic

Sodium Phosphate, Monobasic

Sodium Phosphate, Tribasic

Sodium Potassium Tartrate

Sodium Pyrophosphate

Sodium Sesquicarbonate

Succinic Acid

Crystallization-Inhibiting Substances

Silicon Dioxide

Calcium Orthophosphate

Emulsifiers and Stabilizers

Substances listed in the First and Second Appendices of the Public Health Regulations (Food) (Emulsifiers and Stabilizers in Food Products), 1966

Ethyl Alcohol

Glycerol

Stearic Acid

L-Leucine

Poly Ethylene-Glycol

PVP (Pyrolidone Vinyl Polymer)

In Solutions For Personal (Tabletop) Sweeteners Only

Benzoic Acid - up to 1000 parts/million

Para-Hydroxy Benzoic Acid - up to 1000 parts per million (ppm).

Fifth Appendix

(Regulations 4(A)(3) and 5(A))

Column A	Column B	Column C
Sweetener	ADI	Maximum amount of sweetener/100 ml per 100 gr of the product (items 1-6) maximum amount of sweetener in a portion equivalent to 5 gr Sucrose (item 5)
1. Saccharin	2.5 mg/kg body weight	1. ready-to-drink non-alcoholic beverages - 4.4mg 2. ice cream - 17.5mg 3. candies and chewing gum - 8.5mg 4. jam - 8.5 mg 5. personal (tabletop) sweetener - 18mg 6. milk product - 8.5 mg
2. Cyclamate	11 mg/kg body weight	1.ready-to-drink non-alcoholic beverages - weight 19.3 mg 2. ice cream - 77 mg 3. candies and chewing gum - 38.5 mg 4. jam - 38.5 mg 5. personal (tabletop) sweetener - 150 mg 6. milk product - 38.5 mg
3. Aspartame	40 mg/kg body weight	1. ready-to-drink non-alcoholic beverages - 70mg 2. ice cream - 280 mg 3. candy and chewing gum - 140 mg 4. jam - 140 mg 5. personal (tabletop) sweetener - 18 mg 6. milk products - 140 mg
4. Ace-sulfame-K	9 mg/kg body weight	1. non-alcoholic beverages - 15.75 mg 2. ice cream - 63 mg 3. candy and chewing gum - 31.5 mg 4. jam - 31.5 mg 5. personal (tabletop) sweetener - 20 mg 6. milk products - 31.5 mg

ANNEX C - WORLD TRADE ORGANIZATION (WTO) ENQUIRY POINT

Each member government is responsible for the notification procedures associated with agreement under the World Trade Organization (WTO). Examples here relate to the Sanitary, PhytoSanitary (SPS) and Technical Barriers to Trade (TBT) Agreements. WTO obligations include notifying to the WTO any trade-significant proposals which are not substantially the same as international standards, providing copies of the proposed regulation upon request, allowing time for comments, and also to provide upon request copies of other relevant documents on existing regulations related to food and agriculture. Information on the country's regulations, standards and certification procedures can also be obtained through the Enquiry Point(s) listed below:

The Standards Institution of Israel 42 Chaim Levanon St. 69 977 Tel-Aviv

Telephone: International +(972)-3-6465154

Telefax: International + (972)-3-641 96 83 (Director-General)

+ (972)-3-641 27 62 (Information Center, WTO Enquiry Point)